

**Kansas Department of Agriculture**  
**Division of Food Safety and Lodging**  
1320 Research Park Drive, Manhattan, KS 66502  
(office) 785-564-6767 (fax) 785-564-6779

**KANSAS FOOD ESTABLISHMENT INSPECTION REPORT**

**Insp Date:** 7/7/2015      **Business ID:** 103407FE  
**Business:** KETTLE STOP (THE)

1800 VILLAGE WEST PKWY  
KANSAS CITY, KS 66111

**Inspection:** 77001499  
**Store ID:**  
**Phone:** 8167393417  
**Inspector:** KDA77  
**Reason:** 01 Routine  
**Results:** Follow-up

**Time In / Time Out**

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
07/07/15	05:30 PM	06:30 PM	1:00	0:01	1:01	0	
Total:			1:00	0:01	1:01	0	

**FOOD ESTABLISHMENT PROFILE**

Updated Risk Category RAC# 06 High Risk      Updated Size Range 1. Under 5,000 sq feet  
Insp. Notification Print      Lic. Insp. No  
Priority(P) Violations 5      Priority foundation(Pf) Violations 5  
Certified Manager on Staff ..      Address Verified p      Actual Sq. Ft. 0  
Certified Manager Present ..

**INSPECTION INFORMATION**

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.  
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.  
Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT [www.agriculture.ks.gov](http://www.agriculture.ks.gov), EMAIL [fsl@kda.ks.gov](mailto:fsl@kda.ks.gov), OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

**FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS**

**Demonstration of Knowledge**

1. Certification by accredited program, compliance with Code, or correct responses.

Y	N	O	A	C	R
..	..	p	..	..	..

**Employee Health**

2. Management awareness; policy present.  
3. Proper use of reporting, restriction and exclusion.

Y	N	O	A	C	R
..	..	p	..	..	..
..	..	p	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices			Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use			p	..	..	..	..	..
5. No discharge from eyes, nose and mouth.			p	..	..	..	..	..
Preventing Contamination by Hands			Y	N	O	A	C	R
6. Hands clean and properly washed.			p	..	..	..	..	..
7. No bare hand contact with RTE foods or approved alternate method properly followed.			p	..	..	..	..	..
8. Adequate handwashing facilities supplied and accessible.			..	p	..	..	p	..
<i>Fail Notes</i>	5-203.11(A)	Pf - HANDWASHING SINK - At least 1 HANDWASHING SINK, a number of HANDWASHING SINKS necessary for their convenient use by EMPLOYEES, and not fewer than the number of HANDWASHING SINKS required by LAW shall be provided. [Handsink at fry station not working. Pump not working. Corrected on-Site, COS fixed pump]						
Approved Source			Y	N	O	A	C	R
9. Food obtained from approved source.			p	..	..	..	..	..
10. Food received at proper temperature.			..	..	p	..	..	..
11. Food in good condition, safe and unadulterated.			p	..	..	..	..	..
12. Required records available: shellstock tags, parasite destruction.			..	..	..	p	..	..
Protection from Contamination			Y	N	O	A	C	R
13. Food separated and protected.			p	..	..	..	..	..
14. Food-contact surfaces: cleaned and sanitized.			..	p	..	..	..	..
<i>Fail Notes</i>	4-601.11(A)	Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch. [Potato slicer at fry station was soiled with dried food buildup. ]						
15. Proper disposition of returned, previously served, reconditioned and unsafe food.			..	..	..	p	..	..
Potentially Hazardous Food Time/Temperature			Y	N	O	A	C	R
16. Proper cooking time and temperatures.			..	..	p	..	..	..
17. Proper reheating procedures for hot holding.			..	..	p	..	..	..
18. Proper cooling time and temperatures.			..	..	p	..	..	..
19. Proper hot holding temperatures.			..	p	..	..	p	..
<b><i>This item has Notes. See Footnote 1 at end of questionnaire.</i></b>								
<i>Fail Notes</i>	3-501.16(A)(1)	P - PHF/TCS Hot Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 57°C (135°F) or above. [Nacho cheese in nacho cheese machine in fry station at 78F. Machine not working. COS discarded. ]						
20. Proper cold holding temperatures.			..	p	..	..	p	..
<i>Fail Notes</i>	3-501.16(A)(2)	P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less. [In coke reach in cooler in kettle stop, cooked chicken at 78F, chili at 78F, ambient at 79F per IR thermometer. COS discarded all PHF in cooler. PIC stated it has been an issue and a new cooler is on order. ]						
21. Proper date marking and disposition.			..	p	..	..	p	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Potentially Hazardous Food Time/Temperature	Y   N   O   A   C   R
---	-----------------------

Fail Notes	3-501.18(A)(2) <i>P - RTE PHF/TCS, Disposition (discard if in a container w/out a date) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is not clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less for a maximum of 7 days, with the day of preparation counted as Day 1. [In reach in cooler in fry station, cooked chicken without a date on container. PIC stated it was cooked 7/4. COS dated. ]</i>
------------	--

22. Time as a public health control: procedures and record.

..   ..   ..   p   ..   ..

Consumer Advisory	Y   N   O   A   C   R
-------------------	-----------------------

23. Consumer advisory provided for raw or undercooked foods.

..   ..   ..   p   ..   ..

Highly Susceptible Populations	Y   N   O   A   C   R
--------------------------------	-----------------------

24. Pasteurized foods used; prohibited foods not offered.

..   ..   ..   p   ..   ..

Chemical	Y   N   O   A   C   R
----------	-----------------------

25. Food additives: approved and properly used.

..   ..   ..   p   ..   ..

26. Toxic substances properly identified, stored and used.

p   ..   ..   ..   ..   ..

Conformance with Approved Procedures	Y   N   O   A   C   R
--------------------------------------	-----------------------

27. Compliance with variance, specialized process and HACCP plan.

..   ..   ..   p   ..   ..

## GOOD RETAIL PRACTICES

Safe Food and Water	Y   N   O   A   C   R
---------------------	-----------------------

28. Pasteurized eggs used where required.

..   ..   ..   p   ..   ..

29. Water and ice from approved source.

p   ..   ..   ..   ..   ..

30. Variance obtained for specialized processing methods.

..   ..   ..   p   ..   ..

Food Temperature Control	Y   N   O   A   C   R
--------------------------	-----------------------

31. Proper cooling methods used; adequate equipment for temperature control.

..   p   ..   ..   ..   ..

Fail Notes	4-301.11 <i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3. [Coke reach in cooler in kettle stop ambient at 79F. Cooler not capable of holding PHF at 41F or below. ]</i>
------------	--

32. Plant food properly cooked for hot holding.

..   ..   p   ..   ..   ..

33. Approved thawing methods used.

..   ..   p   ..   ..   ..

34. Thermometers provided and accurate.

..   p   ..   ..   ..   ..

Fail Notes	4-302.12(A) <i>Pf - Food Temperature Measuring Devices (Provided &amp; Accessible) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of required FOOD temperatures. [No thermometer in fry station to measure reheating temperature of chili in crockpot or hot holding temp of cheese in machine. ]</i>
------------	---

Food Identification	Y   N   O   A   C   R
---------------------	-----------------------

35. Food properly labeled; original container.

p   ..   ..   ..   ..   ..

Prevention of Food Contamination	Y   N   O   A   C   R
----------------------------------	-----------------------

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Prevention of Food Contamination			Y	N	O	A	C	R
	36. Insects, rodents and animals not present.		p	..	..	..	..	..
	37. Contamination prevented during food preparation, storage and display.		p	..	..	..	..	..
	38. Personal cleanliness.		p	..	..	..	..	..
	39. Wiping cloths: properly used and stored.		..	..	p	..	..	..
	40. Washing fruits and vegetables.		..	..	p	..	..	..
Proper Use of Utensils			Y	N	O	A	C	R
	41. In-use utensils: properly stored.		p	..	..	..	..	..
	42. Utensils, equipment and linens: properly stored, dried and handled.		p	..	..	..	..	..
	43. Single-use and single-service articles: properly used.		p	..	..	..	..	..
	44. Gloves used properly.		..	p	..	..	..	..
<i>Fail Notes</i>	3-304.15(A)	<i>P - If used, SINGLE-USE gloves shall be used for only one task such as working with READY-TO-EAT FOOD or with raw animal FOOD, used for no other purpose, and discarded when damaged or soiled, or when interruptions occur in the operation. [Employee handled money with gloved hands, then went to assemble a drink for a consumer without a glove change or a handwash. COS education]</i>						
Utensils, Equipment and Vending			Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used- P and Pf items		..	p	..	..	..	..
<i>Fail Notes</i>	4-101.11(A)	<i>P - FCS materials (Safe) Materials that are used in the construction of UTENSILS and FOOD-CONTACT SURFACES OF EQUIPMENT shall be safe. [Non food grade plastic container, (sterilite) used to hold shredded cheese in fry station. Non food grade plastic container (Ace hardware bucket) used to hold RTE chips in fry station. Non food grade plastic trash can used to hold ice for drinks in kettle stop. ]</i>						
	45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items		p	..	..	..	..	..
	46. Warewashing facilities: installed, maintained, and used; test strips.		..	p	..	..	..	..
	<b><i>This item has Notes. See Footnote 2 at end of questionnaire.</i></b>							
<i>Fail Notes</i>	4-301.12(A)	<i>Pf - Except as specified in ¶ 4-301.12(C) and ¶ (F), a sink with at least 3 compartments shall be provided for manually washing, rinsing, and SANITIZING EQUIPMENT and UTENSILS. [No 3 vat sink on premise to wash equipment. 2 vat sink is used for dishes and as a handsink. Discussed with PIC the need for a variance for a 3 vat and the installation of a handsink in the establishment. ]</i>						
	47. Non-food contact surfaces clean.		p	..	..	..	..	..
Physical Facilities			Y	N	O	A	C	R
	48. Hot and cold water available; adequate pressure.		p	..	..	..	..	..
	49. Plumbing installed; proper backflow devices.		p	..	..	..	..	..
	50. Sewage and waste water properly disposed.		p	..	..	..	..	..
	51. Toilet facilities: properly constructed, supplied and cleaned.		..	..	p	..	..	..
	52. Garbage and refuse properly disposed; facilities maintained.		p	..	..	..	..	..
	53. Physical facilities installed, maintained and clean.		..	p	..	..	..	..

# KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

## Physical Facilities

Y N O A C R

*Fail Notes* | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean.  
[Popcorn kernels, popped and unpopped on floor of kettle shack.  
Grease buildup on floor of fry station. ]*

54. Adequate ventilation and lighting; designated areas used.

.. p .. .. ..

*Fail Notes* | 6-202.11(A) *Except as specified in ¶ 6-202.11(B), light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.  
[Lights in kettle shack are not shielded nor are they plastic coated. ]*

## Administrative/Other

Y N O A C R

55. Other violations

.. p .. .. ..

*Fail Notes* | 8-304.11(A) *Upon issuance of the LICENSE by the REGULATORY AUTHORITY, the LICENSEE shall post the LICENSE in a location in the FOOD ESTABLISHMENT that is conspicuous to CONSUMERS.  
[Current license not on premise.]*

## EDUCATIONAL MATERIALS

The following educational materials were provided ..

## KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

### **Footnote 1**

**Notes:**

Cheese in kettle stop at 140F

### **Footnote 2**

**Notes:**

Strips in place for chlorine

## NOTICE OF NON COMPLIANCE WITH KANSAS LAW

**Insp Date:** 7/7/2015      **Business ID:** 103407FE  
**Business:** KETTLE STOP (THE)

1800 VILLAGE WEST PKWY  
KANSAS CITY, KS 66111

**Inspection:** 77001499  
**Store ID:**  
**Phone:** 8167393417  
**Inspector:** KDA77  
**Reason:** 01 Routine

### Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
07/07/15	05:30 PM	06:30 PM	1:00	0:01	1:01	0	
Total:			1:00	0:01	1:01	0	

### NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 08/06/15

Inspection Report Number 77001499

Inspection Report Date 07/07/15

Establishment Name KETTLE STOP (THE)

Physical Address 1800 VILLAGE WEST PKWY City KANSAS CITY  
 Zip 66111

Additional Notes  
and Instructions

Follow up scheduled for 8/6 with KDA63 approval for allowance to get a handsink or a 3 vat sink installed in establisheemnt.